COLOURED COCOA BUTTER

ARTIST COLLECTION



ROXYANDRICH.COM

THIS BRIGHTLY COLOURED COCOA BUTTER ALLOWS YOU TO MAKE MAKE HIGHLY COLOURFUL CREATIONS OF ALL SIZES!

Products from the Artist collection are coloured using 100% fatdispersible colours. Our cocoa butter can be used in a chocolate mould, or airbrushed, painted or applied with fingers directly on moulded chocolate.

ADVANTAGES

- Matte finish
- · Available in several attractive colours
- · Easy to use
- Pre-tempered
- Edible (see next page for standards)

HOW TO USE COCOA BUTTER?

Cocoa butter colouring is sold as a solid. To use it, you must melt it in a boiler or in the microwave. Whatever is easiest for you! Heat the bottle for 10 seconds, shake it, and continue heating for another 10 seconds. Continue until the required amount of cocoa butter has melted. Be careful not to overheat the cocoa butter. Overheating could change the texture, making it impossible to reach expected results or making the cocoa butter unusable.

AVAILABLE IN BOTTLES OF 56g, 225g AND 1kg.









MATTE FAT DISPERSIBLE

.....CHARACTERISTICS



NUT FREE





LACTOSE FREE GLUTEN FREE







VEGAN 100 % EDIBLE





COLOURED COCOA BUTTER ARTIST COLLECTION

Meet the US FDA and Health Canada food safety standards.



ACTUAL COLOURS MAY VARY.

^{*} Powder Blue (BC-008), Candy Pink (BC-018), Orchid Purple (BC-019), Lilac Purple (BC-020), Orange Coral (BC-023) and Fuchsia (BC-026) contain R3 (E127). They do not meet the food standards of the European Commission and should be used for decorative purposes only.



